



Army Food Service Contract Management

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AGENDA

- Overview of service contracts
- Key players in the contracting arena (KO,COR/PAE)
- ◆ Training
- Monitoring
- CONUS and OCONUS
- Questions???



Contract Process



- Over 50% of all DOD service contracts performance based by end of 2005
- All government contracts are administered using the Federal Acquisition Regulation (FAR)
- FAR supersedes all Army Regulations when involving contracts
- FAR addresses the limitations and authority of the KO
- COR is addressed in the AFARS



Contract Process



- Contracting process begins when a need for a service is identified
- Funds must be available in next fiscal year to pay for the contract.
 - → RRC
 - → USARC
 - → State Level
- Headquarters Contracting Agency will appoint a Contracting Officer (KO)
- Performance Work Statement will be created by PWS team and reviewed/approved by KO



Contract Process



- After PWS approval KO will create and advertise the solicitation
- Selection process begins
- Contract awarded



Food Service Contract Management



ACES maintains and updates the prototypes for Performance Based Work Statements and for Performance Assessment Plans.

- Prototype is approved by G4 and the Director,IMA
- Prototype is a primary tool of the FSCM Course; acts as a guide in creating Food Service Contracts.
- Currently working to institute a version of the Prototype that can be utilized in CONOPS worldwide.



Key Players



- KO- Contracting Officer
 -Appointed by HCA/Sec Dept of Army
- ◆ COR- Contracting Officer's Representative -Appointed by the KO
- PAE- Performance Assessment Evaluator
 -Appointed by KO, recommended by COR/FPM



Key Players



KO

Duties

- Review preliminary PWS
- Determine type of contract to use
- Create solicitation
- Award Contract
- Appoint a COR
- Assemble Food Service Contract Team
- Responsible for the execution and administration of the contract



Key Players



COR/PAE

Requirements/Responsibilities

- Knowledgeable in Army Food Service
- COR certified through QMC&S or ALMC
- Completed training in Food Service Sanitation in accordance with TB MED 530
- Create and implement Monthly performance Assessment Plan
- Monitor the Contractor
- Provide information/reports to the KO



Food Service Contract Management Course



FSCM Course: Offers five days of instruction several times a year at Ft Lee, VA

- Provides Food Service Contract Officer Representative training to both Soldiers and Civilians
- Primary focus is Contract Management in the Dining Facility, overview of contract law, Monitoring/Performance Assessment Plan Procedures, Food Safety Standards and HACCP
- Off Site instruction is available upon request (minimum requirements must be met)



Food Service Contract Management



- FSCM course provides COR certification valid for five years
- Training is required within 90 days in accordance with AR 30-22
- Over 500 hundred soldiers trained since October 2004
- Need for training is at all time high due to current mission
- ♦ Next FSCM class schedule at Ft Lee March 20-24^{th,} 2006



Food Service Contract Management Monitoring



Food Service Contractors are held to Army Food Service standards in accordance with-

AR 30-22

DA PAM 30-22

FM 10-23

FM 10-23-2

TB MED 530

TM 410-12



Food Service Contract Management Monitoring



- Monitoring=Documentation
- Precise, clear, complete records
- KO can not follow through without support
- COR/PAE backbone of the monitoring process
- Consistency is key



Food Service Contract CONUS/OCONUS/AOR



- Contract process is the same for CONUS vs. OCONUS
- AOR is set up using two different Contracting AGENCIES
 - → Kuwait, Qatar are under Direct Subsistence Contracts
 - → Iraq, Afghanistan are under LOGCAP Contracts
 - → The difference is in the \$\$



Final Thoughts



"Food Service Contracting is here to stay.

Lets be part of the solution to better food

service."



Food Service Contract Management



Questions?????